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(54) Title: REDUCTION OF PHOSPHORUS CONTAINING COMPONENTS IN EDIBLE OILS COMPRISING A HIGH AMOUNT OF NON-HYDRATABLE PHOSPHORUS BY USE OF A PHOSPHOLIPASE, A PHOSPHOLIPASE FROM A FILAMENTOUS FUNGUS HAVING PHOSPHOLIPASE A AND/OR B ACTIVITY

(57) Abstract

The present invention relates to a method for reducing the content of phosphorus containing components in an edible oil comprising a high amount of non-hydratable phosphorus content, wherein said method comprises use of a phospholipase. Further the present invention relates to an enzyme with phospholipase activity, a cloned DNA sequence encoding the enzyme with phospholipase activity, a method of producing the enzyme, and the use of said enzyme for a number of industrial applications.